



FINNEGANS Fish Fry

Ingredients

1 cup flour
1 egg
2 tsp Paprika
2 tsp garlic powder
2 tsp onion powder
2 tsp salt
1 tsp white pepper
1 cup FINNEGANS Irish Amber

2 lbs white fish or shrimp
Canola or peanut oil for frying

Tips from Chef John, FINNEGANS COO

- If using a pan, be sure the sides are tall enough to try to avoid spills.
- Don't have a thermometer? Wait for the oil to shimmer.
- Pat fish dry before coating with batter.
- Thin pieces of fish are helpful, if you're using a pan, thin enough for them to float.

Mix, Coat, & Fry

In a medium bowl, starting with the flour, add and mix all ingredients in order. Whisk until smooth.

Heat oil to 375 degrees, making sure you use enough oil to maintain a heat of 375 degrees.

Coat the fish with the batter one piece at a time and gently place in oil. Cook until the fish floats. Turn the fish over and cook an additional 2 minutes, until golden brown and crispy.

Remove fish and place on a slotted cooling rack until ready to serve.



Cook responsibly. Drink responsibly. Give generously.